

Volunteer Role Description

Objective

Master Food Preservers serve to extend New Mexico State University Extension's educational programs in food preservation to adults and youth. The Master Food Preserver serves as a volunteer and resource in the community to provide the public with research-based information from New Mexico State University Extension and USDA.

Qualifications

Through an application process, any New Mexico resident 18 years or older is eligible to take the Master Food Preserver course. To become a Master Food Preserver, applicants must meet the following qualifications:

- Attend the in-person, 10-part, 40-hour Master Food Preserver course, including hands-on kitchen lab sessions
- Complete lab quizzes and pass the final written exam
- Complete at least 40 hours of volunteer service as a Master Food Preserver
- Complete quarterly reports on the number of public contacts made

Responsibilities

After completing your training, you will have an opportunity to choose your volunteer experiences. The 40-hour commitment can be fulfilled by:

- Helping others to learn and providing research-based information from New Mexico State University and Bernalillo County Extension.
- Providing information at local farmers' markets, fairs or community events.
- Conducting presentations and workshops as part of a team or on your own for community groups and schools.
- Preparing educational displays, writing articles for newsletters, newspapers, creating and managing social media accounts, etc.

Location

The Master Food Preserver training takes place in the Bernalillo County Extension office, however, volunteer work and projects can be completed throughout the state once your training is complete.

Time Commitment

Complete the 40-hour Master Food Preserver course, including hands-on kitchen lab session, and fulfill at least 40 hours of volunteer service as a Master Food Preserver.

Training/Support

After the training, you will have NMSU Extension support and check-ins. During the lectures, discussions, and hands-on kitchen lab experiences, you will learn

- the latest information on food safety and food preservation
- prevention of foodborne illness
- food storage and safety
- canning basics
- canning acid foods
- canning low-acid foods
- pickled foods
- fermented foods
- preserving jams and jellies
- freezing foods, and
- drying food products

Benefits

- Extensive training and knowledge
- NMSU Extension as a resource and network
- Connection and group project work with other trained Master Food Preserver volunteers
- Professional development and leadership opportunities

Supervisor

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